

V-Cert Food and Cookery

Course Detail VCert Level 2 in Food and Cookery Exam Board NCFE



ASSESSMENT

- Unit 1 Preparing to cook (25% of final grade)
- Unit 2 Understanding Foods (25% of final grade)
- Unit 3 Exploring a balanced diet
(1 hour external exam. 25% of final grade)
- Unit 4 Plan and produce dishes in response to a brief.
(25% of final grade)

WHAT YOU WILL STUDY

- Learning about safety and hygiene in food preparation areas.
- Developing skills in food preparation, including fruit and vegetable preparation, soups, sauces, bread making, cake & biscuit methods and pastry making.
- Developing confidence in the correct and safe handling of equipment, encouraging forward planning and organisational skills.
- Continuing the development of more advanced practical skills.

WHO SHOULD DO IT?

- Students who enjoy practical cookery
- Students who want to develop practical skills and are interested in food and nutrition
- Students who can organise themselves and prepare ahead for practical lessons
- Students who are able to write recipes and evaluate their work.

ENTRY REQUIREMENTS

This is a Level 2 subject and is open to students of all abilities.

Please note: students are required to provide ingredients and suitable containers for practical work on a regular basis and **ingredients may be expensive**. A contribution of **£10 per term is required** towards the cost of ingredients provided by the college. A catering uniform must be worn for practical lessons.